

Master Syllabus

HMT 1126 - Baking I

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0 **Lab Hrs:** 4.0

Prerequisite(s): DEV 0035AND HMT 1107

Date Revised: January 2017

Course Description:

Practical application of basic baking techniques, ingredients, weights and measures, terminology and formula calculations. Four lab hours per week.

General Education Outcomes:

- Information Literacy Competency

Course Outcomes:

Basic Baking Skills

Demonstrate basic baking skills to include terminology, weights & measures, formula calculations, yeast-raised products, quick breads, pastry dough, and cookies.

Assessment Method: Behavioral observations

Performance Criteria:

Ability to use scales and proper measuring tools.

Assessment Method: Locally developed exams

Performance Criteria:

On a test within 2 hrs students must perform at 70% or above.

Three Basic Mixing Methods

Demonstrate muffin method, biscuit method, and creaming method.

Assessment Method: Behavioral observations

Performance Criteria:

Must perform each method at 70% or above.

Assessment Method: Locally developed exams

Performance Criteria:

On a test within 2 hrs students must perform at 70% or above.

Yeast Bread Method

Apply method to making an assortment dinner rolls.

Assessment Method: Behavioral observations

Performance Criteria:

Must perform 2 methods at 70% or above.

Assessment Method: Locally developed exams

Performance Criteria:

On a test within 2 hrs students must perform at 70% or above.

Pastry Method

Demonstrate method when making pies and cookies.

Assessment Method: Behavioral observations

Performance Criteria:

Must perform 4 methods at 70% or above.

Assessment Method: Locally developed exams

Performance Criteria:

On a test within 2 hrs students must perform at 70% or above.

Outline:

Terminology

Ingredients

Weights

Measures

Formula calculations

Baking Basics

Pastry Basics